

## Poetry.

## THE BRIDGE.

LONGFELLOW.

I stood on the bridge at midnight,  
The clock was striking the hour,  
And the moon rose over the city  
Behind the dark church tower,  
Among the long black rafters,  
The wavering shadows lay;  
And the current that came from the ocean  
Seemed to lift and bear them away,  
As sweeping, eddying through them,  
Rose the belated tide,  
And streaming into the moonlight  
The seaweed floated wide,  
And, like those waters rushing  
Among the wooden piers,  
A flood of thoughts came o'er me  
That filled my eyes with tears.  
How often! oh, how often,  
In days that had gone by,  
I had stood on that bridge at midnight,  
And gazed on that wave and sky,  
How often! oh, how often,  
I had wished that the ebbing tide  
Would bear me away on its bosom,  
O'er the ocean wild and wide,  
For my heart was hot and restless,  
And my life was full of care;  
And the burden laid upon me  
Seemed greater than I could bear,  
But now it has fallen from me,  
It lies buried in the sea;  
And the only sorrow of others  
Throws a shadow over me,  
And I think how many thousands  
Of care-encumbered men,  
Each bearing his burden of sorrows,  
Have crossed the bridge since then,  
Forever and forever,  
As long as the river flows,  
As long as the heart has passions,  
As long as life has woes,  
The moon and its broken reflection,  
And its shadows shall appear,  
As the symbol of love in Heaven,  
And its wavering image here,

## Household.

## TELEGRAPH CAKE.

One cup sugar, one and one-half of flour, two eggs, four large spoonfuls of water, one teaspoonful of butter, one of cream tartar, one-half of soda, a little lemon.

## COOKIES.

Two cupfuls of sugar, one cupful butter, two eggs, one cupful sour milk, two teaspoonfuls soda, nine cupfuls flour. Season with caraway or mace. Beef suet may be substituted for butter.

## BAKED INDIAN PUDDING.

One quart of milk, boiling; sift in meal to make a thick batter, and one handful of flour. Before the milk boils put in one cup of molasses, one teaspoonful of salt and one teaspoonful of ginger. Remove from fire and add two quarts cold milk and raisins. Bake three hours.

## TOMATO SOUP.

To one pint of canned tomatoes or four large raw ones cut up fine, add one quart of boiling water and let them boil till done; then add nearly a teaspoonful of soda; when it foams up add one pint of sweet milk, pepper and butter or one cup of sweet cream instead of butter, a few crackers rolled fine, and serve.

## GREEN CORN FRITTERS.

Cut through the centre of each row of kernels, then press out the centre pulp with the back of the knife. Beat two eggs thoroughly, and add to them a heaping salt-spoonful of salt, a pinch of cayenne, one pint of corn pulp and flour enough to make a moderately stiff batter. Drop the batter in smoking hot fat by tablespoonfuls, and brown them evenly.

## SUMMER SQUASH.

Cut the squash in quarters, remove the seeds and skin, cover with salted boiling water and boil until done. When cooked, mash the squash and add an ounce of butter for each small one. Moisten with gravy or broth and put in little pans or dishes; cover with bread crumbs, place tiny bits of butter on the top and bake a delicate brown in a brisk oven.

## BREAKFAST DISH.

An excellent dish for breakfast is made of six eggs and three tablespoonfuls of ham chopped very fine; beat the eggs, and, after melting a lump of butter in the frying-pan, drop the eggs into it and stir the ham in; the ham has, of course, been cooked, either fried or boiled; season with pepper. This is a good way to use up pieces of meat that are left from dinner.

## ORANGE WAFERS.

One-half pound sugar, one-quarter pound of flour, four eggs. Separate the whites and the yolks, and beat very light; one lemon, half the rind and all the juice, or lemon extract. Drop from a teaspoon upon buttered paper, and bake in a quick oven. Spread under side with orange marmalade and place the two together. These are very delicious.

## RIPENING OF CREAM.

A slightly acid milk is necessary in securing cream to make butter for long keeping. Excellent as the creamery system is for getting the most butter and cream from a certain quantity of milk, it gets it too suddenly for long-keeping butter. Keeping cream one or two days after gathering in a moderately cool temperature, and then churning, is a remedy for this defect.

## RIPE CANTALOUPE PICKLE.

Seven pounds cantaloupe-rind cut from a melon ripe but not soft. Peel thickly; wash and drain thoroughly. To two quarts of vinegar add four pounds of brown sugar, and one ounce each of cinnamon, white ginger and cloves, with the rind of two lemons; boil the vinegar and sugar together, and remove any scum that rises; add the spices, and let it boil a few minutes; then put in the fruit and let it boil until the syrup looks a little thick.

## SCRAMBLED EGGS.

Scrambled eggs is a nice breakfast dish for a hot summer morning. Peel a large, firm, fresh tomato, and chop it up small, chopping with it a small bit of delicate white onion, put it into a hot saucepan with plenty of fresh butter, and pepper and salt to taste. Stir on the fire until the onion and tomato are thoroughly cooked, then pour in four well beaten eggs and stir quickly until the eggs are nearly set. Stir quickly on a hot dish, surrounded with little dice of fried bread and butter.

## CREAM OR CORN SOUP.

One pint grated corn just from the cob, three pints boiling water, one pint hot milk, three tablespoonfuls butter, one heaping tablespoonful flour, pepper, salt and the yolks of two eggs. Put the cobs from which you have removed the corn into boiling water and cook half an hour. Remove them, put in the corn and boil till very soft, or about fifteen minutes. Then put it through a sieve to reduce the corn to pulp. Season and let simmer while you melt the butter in a saucepan.

## THE WAY TO CLARIFY SOUP.

Just before the soup boils the scum that has risen to the top during the process of heating should be carefully removed; a little cold water poured in will assist the particles that compose the scum to rise. After the soup has been boiled it should be strained; this may be repeated, then if the soup is not as clear as you would like to have it, mix one egg and its broken shell with a tea-cupful of cold water, then to this add about a tea-cupful of the hot soup, then stir it all into the boiling soup; let it boil up well, then set the kettle upon the back part of the stove, and when somewhat cool, strain it.

## POTATO OMELET.

To a large cupful of mashed potatoes allow three eggs; you may add four or five, but three will do; the yolks and whites should be beaten separately, as they will be so much lighter in that case; a teaspoon even full of salt, half a tea-cupful of milk, and a very little sifted flour, not more than a heaping teaspoonful, complete the ingredients, with the exception of the flavoring. Parsley chopped very fine may be used, or lemon juice with a little black pepper, and an audacious cook may add a "trace," as the chemists say, of nutmeg. Heat and grease a large saucepan and pour the mixture into it. Brown it lightly and serve hot.

## PLUM PUDDING.

Beat together till creamy one coffee-cup of sugar, the same of butter, and the yolks of five eggs; then add a cup of black molasses, a desert-spoonful of salt, one teaspoonful each

of ground allspice, cinnamon and cloves, and half a grated nutmeg. Beat all these together for fifteen minutes, then add, very gradually, one cup of sweet milk, then flour enough to make as stiff as pound cake, to which has been added three heaping teaspoonfuls of Royal Baking Powder. Then add a cup of seedless raisins, the same of currants—all rolled in flour, and half a pound of finely-cut citron. Then add half a cup of brandy, and lastly the whites of five eggs, beaten to a stiff froth. Butter the pudding dish well, and steam five hours. To be eaten with hard and wine sauce. These puddings, like rich fruit cake, will keep indefinitely. Many English kitchens have scores of them hung overhead, tied in thick paper bags. They can be readily steamed and are then even superior to those freshly made. The above rule is only of moderate richness.

## WHEN TO JUDGE WOMEN.

A bachelor, writing to the *Pall Mall Gazette*, thinks the best hour to judge a woman is in the morning. "What is the most favorable time to see a woman in order to compose a character synopsis?" Decidedly, I think, at breakfast and during the forenoon. As a general rule, if she looks well then she is in good health; if she dresses neatly then she is tidy, and if she is full of projects for a morning's work and executes a reasonable number, she possesses mental activity and bodily energy. Beware of the young woman who complains of being cold in the morning, who looks sickly, who comes down late, who appears to have dressed hastily, who languishes a whole forenoon over a couple of letters to an absent sister, or school fellow. No matter how bright and animated she may appear further on, avoid her. Lead her not to suburban villa; engage no matrimonial apartments. She will not make a good wife. She will be a bore and a slattern.

## SIFTED LITTLE THINGS.

—Over 197,000 head of horses have been imported into England in the past ten years.

—Peat is extensively used on the Northern Railway of Russia for fuel. Machines for turning out 40,000 bricks daily are made at Moscow.

—It is expected that natural gas will be introduced into Toledo by September 1. It will come from Findlay, which is 40 miles distant.

—A cow calving in the fall, if properly fed and cared for, will bring more profit in a year than if she calves in May, if milk and butter are to be sold.

—There are fewer cattle in proportion to the population of the country than there were thirty-five years ago. But the average weight has been largely increased.

—At a recent New York dog show there was a magnificent St. Bernard said to be valued at \$10,000. He was under three years of age, but weighed nearly 200 pounds, and had won 100 prizes.

—Tea was sold in England in 1660 for sixty shillings a pound. This, considering the value of money, was about twelve times as much as is paid now for a pound of the same commodity.

—The practice of saluting ladies with a kiss was once very general. The celebrated "kissing comfits" were sugar plums, once extensively used by fashionable people to make their breath sweet.

—England buys \$19,252,884 out of the \$20,805,824 worth of the bacon we export; of hams, \$2,454,980 worth out of the \$3,231,509; nearly half of the \$3,462,538 of pork, and about one third of our surplus lard.

—A chicken man, finding a duck's egg had fallen out of the nest and a hole had been punctured in the side, sealed it up with a 2-cent stamp, stolen from his wife's drawer. That was extravagant. A 1-cent stamp would have done as well. But the egg hatched a lively duckling.

—Warm water is now supplied at the rate of 175,000 gallons per day at Pesth from an artesian well said to be about 3,000 feet deep, and the deepest in the world. The temperature of the water is 161 degrees, but the work is to be continued until the temperature reaches 178 degrees. It is expected that the supply will also then be ample for all the wants of the city.

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WHAT SHALL BE DONE?

RALEIGH, N. C., Feb. 1, 1885.

The situation of our Farmers, and more especially of those in the Eastern Counties, is a serious one. With cotton at 8½ cents and everything else in the same proportion, it is doubtful whether our people can make cotton at all with the old method. Thousands of thoughtful men all through the South are considering earnestly this question: WHAT SHALL BE DONE? With prices of their products way down and the prices of all they buy not reduced in the same proportion, what shall be done to feed the family, buy clothes and send the children to school during this New Year? All this time sensible men are cutting down every expense and resolving that they will make more at home. Milk, meat, vegetables must be made in larger quantities and groceries saved; corn, oats and grass must be provided for the horses, cows and hogs. High-priced fertilizers and every extra thing are entirely out of the question. The wise man will buy the cheapest and best ingredients only and make fertilizers at home this year.

At this time, THE NORTH CAROLINA PHOSPHATE COMPANY, an exclusively North Carolina Company, working nothing but North Carolina material, wants to inform the prudent men just described how they can help themselves and help a home enterprise by buying LIME PHOSPHATE, the cheapest Phosphate ever sold in North Carolina. It is to the interest of every farmer in North Carolina to write to the NORTH CAROLINA PHOSPHATE COMPANY at Raleigh, N. C., and learn how to save money and make a good fertilizer that will make a good crop at a very low price. 1-3ms.

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